MT 245

Instructions for use

Whirlpool

4619 694 16215

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DATA FOR TEST OF HEATING PERFORMANCE

in accordance with IEC 705.

The International Electrotechnical Commission, SC 59H, has developed a standard for comparative testing of heating performance of different microwave ovens. We recommend the following for this oven:

MT 245				
Test	**Amount**	**Approx. time**	**Power level**	**Container**
A	1000 g	12 min	750 W	Pyrex 3.226
B	475 g	5 min	750 W	Pyrex 3.827.80
C	900 g	14 min	750 W	Pyrex 3.838.80
”Defrosting, minced meat”	500 g	14 1/2 min on auto		Place on a plastic plate.
A	1200 g	15 min	750 W	Pyrex 3.346.87 Turntable on standstill.

TECHNICAL SPECIFICATIONS

Type number	**MT 245**
Supply voltage	230-240 V/50Hz
Power consumption	2400 W
Timer	Electronic
	Microwave power (acc. to IEC705. 1000 g water)
JET / Full Power	800W
	750 W
Max Grill Combination	650 W
	500 W
	350 W
Manual Defrost	160 W
	90 W
Grill	1000 W
Dimensions:	**H x W x D**
Outer Dimensions:	320 x 530 x 475 mm
Oven Cavity Dimensions:	205 x 330 x 370 mm

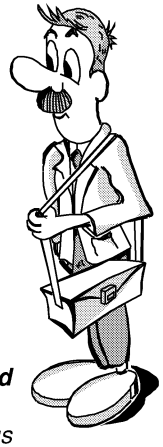
TROUBLE SHOOTING GUIDE

If the oven does not work, do not request a service call until you have made the following checks:

* The Turntable and turntable support is in place.
* The Plug is properly inserted in the wall socket.
* The Door is properly closed.
* Check your Fuses and ensure that there is power available.
* Check that the oven has ample ventilation.
* Wait for ten minutes and then try to operate the oven once more.
* Open and then close the door before you try again.

This is to avoid unnecessary calls for which you will be charged. When calling for Service, please give the serial number and model number of the oven (see Service label).

Important:
If the mains cord needs replacing it should be replaced by the original mains cord which is available via our service organisation. The mains cord must only be replaced by a trained service technician.



⚠ WARNING!

Service only to be carried out by a trained service technician. *It is hazardous for anyone other than a trained person to carry out any service or repair operation which involves the removal of any cover which gives protection against exposure to microwave energy.*
Do not remove any cover.

IF YOU NEED SERVICE

WHIRLPOOL CUSTOMER CARE

Whirlpool (Australia) Pty Limited and Whirlpool New Zealand provide a two year warranty from the date of purchase of this Microwave Oven. The warranty covers both parts and labour to correct defects in materials or workmanship.

However, the benefits conferred by this express warranty are additional to all other conditions, warranties, guarantees, rights and remedies expressed or implied by consumer legislation enacted in either Australia or New Zealand and all other obligations and liabilities on the part of the manufacturer or supplier and nothing contained herein shall restrict or modify such rights, remedies, obligations or liabilities.

See the included warranty card for warranty service details.

For Whirlpool Service within Australia call 1300 361 166

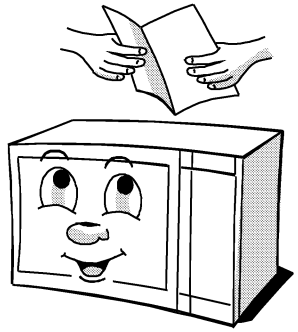
For Whirlpool Customer Assistance within Australia call 1300 363 344

For Whirlpool Service and Customer Assistance within New Zealand call 0800 442 584

A NOTE TO YOU

Thank you for buying a Whirlpool appliance!

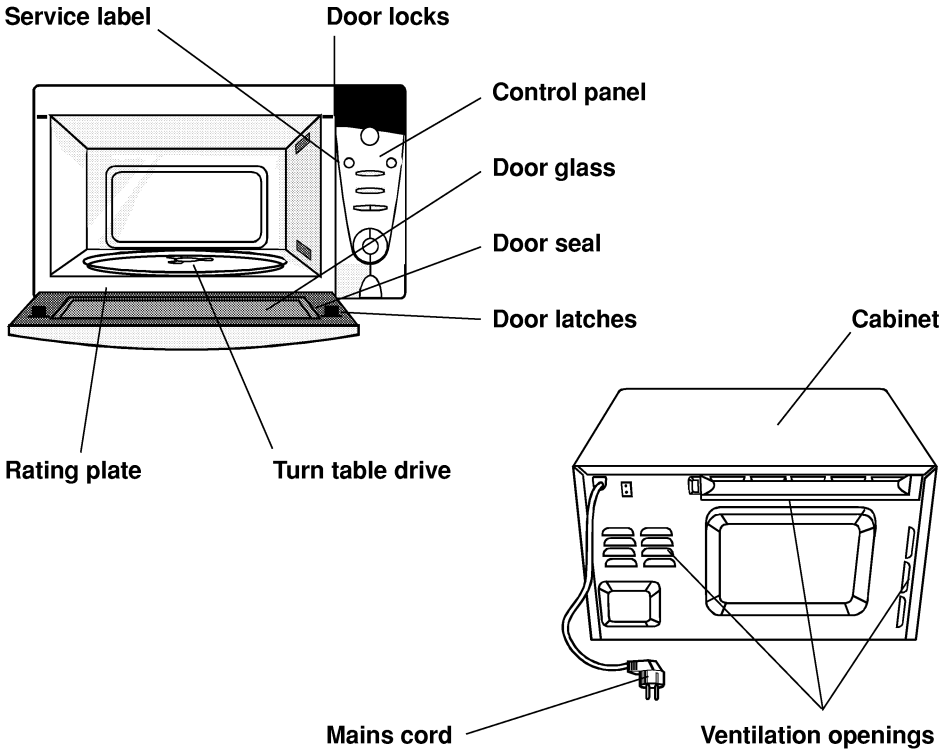
WHIRLPOOL appliances have everything you would expect of a superior appliance, plus the distinct style and thoughtful details which contribute to the overall look of your home and your enjoyment of it.



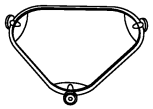
To ensure that you enjoy many years of trouble-free operation, we developed this Instruction For Use. It contains valuable information concerning how to operate and maintain your new appliance properly and safely.

Please read it carefully and keep this book in a safe place for future reference.

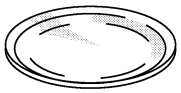
OVEN OVERVIEW



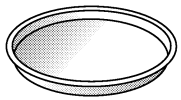
ACCESSORIES



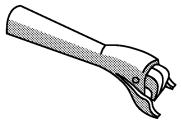
Turntable support



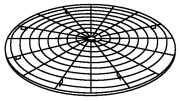
Glass turntable



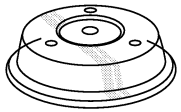
Crisp™-plate



Crisp™ handle



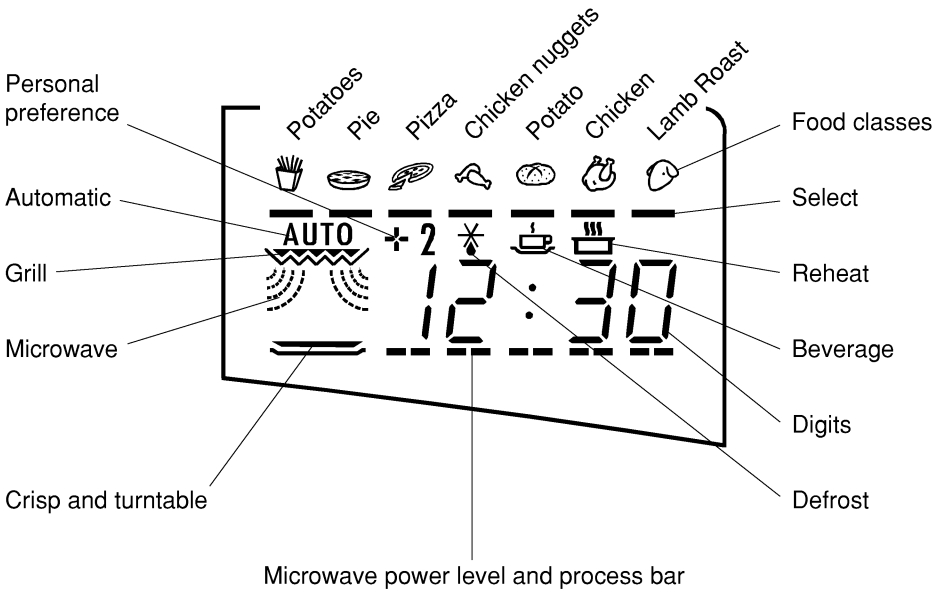
Defrost Grid



Cover

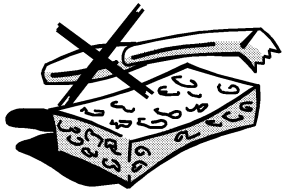
Food Class Guide
The supplied selfadhesive food class guide may be mounted in a place convenient for you.
Do not mount it on the oven door or door glass.

DISPLAY INDICATORS



MAINTENANCE

Cleaning is the only maintenance normally required. It must be carried out with the microwave oven disconnected. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversly affect the life of the appliance and possibly result in a hazardous situation.



Do not use metal scouring pads on the inside of the oven cavity. They will scratch the surface.

At regular intervals, especially if spillovers have occurred, remove the turntable and the turntable support and wipe the base of the oven clean.

This oven is designed to operate with the turn-table in place.

Do not operate the microwave oven when the turntable has been removed for cleaning.

Use a mild detergent, water and a soft cloth to clean the interior surfaces, front and rear of the door and the door opening.

Do not allow grease or food particles to build up around the door.

For stubborn stains, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the marks.

Odours inside the oven can be eliminated by adding some lemon juice to a cup of water, placing this on the turntable and boiling for a few minutes.

The Grill element does not need cleaning since the intense heat will burn off any splashes, but the ceiling beneath it may need regular cleaning. This should be done with warm water, detergent and a sponge.

⚠ WARNING!

The door seals and the door seal areas must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by a trained service technician.

Abrasive cleansers, steel-wool pads, gritty wash cloths, etc., can damage the control panel, the interior and exterior oven surfaces. Use a sponge with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.

Do not spray directly on the oven.

COOKING EGGS IN THE MICROWAVE OVEN

It is possible to cook eggs in the microwave (except boiled eggs) but these instructions must be followed, otherwise the eggs may explode casing damage to your microwave oven.

Eggs in the Microwave

- Try to use eggs from room temperature, refrigerated eggs may take a little longer.
- Never cook on Full power. Use 350 watts.
- Always pierce the yolk. The yolk will always cook quicker than the white as it is higher in fat and microwave energy if attracted to fat and sugar.
- Do not add salt before cooking, this will be toughen the eggs.

Poached

1 egg	1/2 minutes on / 350 watt
2 eggs	2 1/4-2 1/2 minutes on 350 watt
4 eggs	4 minutes on 350 watt

Crack egg/s into a greased microwave-safe cup or muffin container, pierce the yolk carefully with a toothpick. Cover with a piece of damp paper towel, and cook for a minimum time above and check (eggs should be slightly under cooked to your liking as they will continue to cook on standing). Allow to stand 30-60 seconds.

Scrambled

2 eggs/2 teaspoons butter/1 tablespoon milk	2 1/2-3 minutes on 350 watts
4 eggs/3 teaspoons butter/2 tablespoon milk	5-5 1/2 minutes on 350 watts

Using a fork whisk together eggs, butter and milk in a small bowl cook uncovered for the minimum time above stirring well HALF WAY thorugh cooking, add extra time if necessary. Remember eggs will complete their cooking on standing. Season to taste before serving.

Fried Eggs- on Whirlpool Crisp™

1 egg	30-45 seconds on Crisp™
2 eggs	50-60 seconds on Crisp™

Preheat crisp plate for 2 minutes on Crisp™. Working quickly spray the plate with non stick spray. Carefully crack eggs onto hot plate. Cook for the minimum time above on Crisp™.

CONTROL PANEL

Digital display. This display includes a 24 hour clock and indicator symbols to tell you the time of day, cooking time, power level, etc.

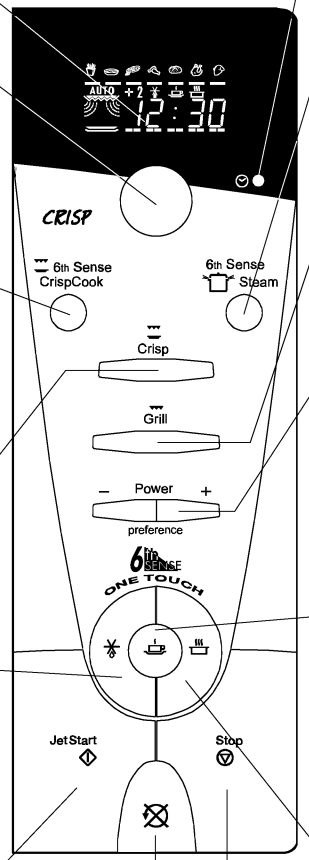
Adjust knob. Use to set the cooking time, time of day, etc.

6th Sense Crisp™ / Cook button. Use to select type of food to be heated or cooked.

Crisp™ button. Use when cooking with the Crisp plate (manually).

One Touch Auto Defrost button. Use to defrost food. The oven automatically starts when pressing this button.

Start / Jet Start button. Press to start after setting a function or press to automatically start with the maximum power level (800 W) and the cooking time set to 30 seconds. Each additional press of the button increases cooking time by 30 seconds.



Clock button. Use to select the 24 hour clock and set the time of day.

6th Sense Steam button. Use to cook fresh & frozen vegetables.

Grill button. Use to select the grill function.

Microwave power / Personal preference buttons. Use to adjust the microwave power level or your personal setting.

One Touch Beverage button. Use to reheat beverages. The oven automatically starts when pressing this button.

One Touch Auto Reheat button. Use to reheat ready made meals. The oven automatically starts when pressing this button.

Stop button. Use to stop or reset any of the oven functions.

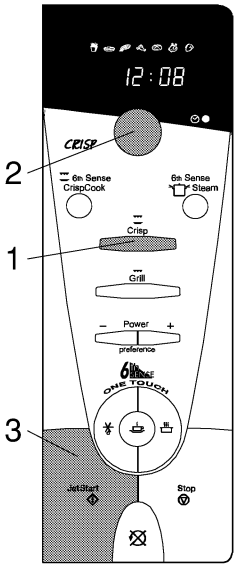
Turntable button. Use to turn the turntable function on / off.

SYMBOL DESCRIPTION

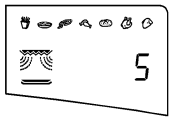
Defrost	Accoustic Signal
Clock	Start
Microwave power	Stop
Crisp™	Potatoes
Grill	Pie
Turntable on / off	Pizza
Turntable	Chicken nuggets
Personal preferance	Potato Jacket
Reheat	Chicken
Beverage	Lamb Roast

MANUAL CRISP™ FUNCTION

USER ACTION | OVEN REACTION



1. Press the CRISP™ button.

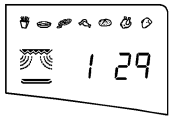


* 5 sec is displayed.
* The Grill symbol is lit.
* The Crisp™ symbol is lit.
* The Microwave symbol is lit.

2. Turn the ADJUST knob until the required time is indicated.

* The time is displayed.

3. Press the START button.



* The Microwave symbol flashes.
* The Grill symbol flashes.
* The cooking time is displayed counting down.

When the time has elapsed a signal will sound and the process will stop.

MANUAL CRISP™ FUNCTION

The Crisp™-plate will give foods such as pizzas and pies a nice crisp, brown under surface. Use this function to reheat and crisp precooked pizzas and other dough based foods. Use it also to fry bacon and eggs, sausages, hamburgers etc.

Do not place any dishes or containers on the Crisp™-plate since it will quickly become very hot and is likely to cause damage to the utensil.

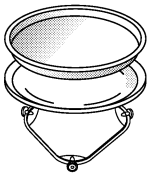
Place food directly on the Crisp™ plate. If Necessary, lightly grease the Crisp™ plate to make cleaning the Crisp™ plate easier.

The oven automatically works with Microwaves and Grill in order to heat the Crispv™-plate. This way the Crisp™-plate will rapidly reach its working temperature and begin to brown and crisp the food.

The Crisp™-plate may be preheated before use (max. 3 min). Always use this function when preheating the crisp™-plate.

It is not possible to change Power level or switch the Grill on/off when using the Crisp™ function.

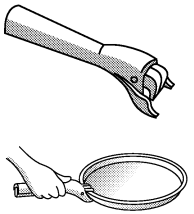
CRISP™-PLATE



Place the food directly on the Crisp™-plate. Always use the Glass turntable as support when using the Crisp™-plate. Do not clean in dishwashers. The Crisp™-plate can be cleaned with a mild detergent. Always let the crisp-plate cool off before cleaning. Do not immerse or rinse with water while the Crisp™-plate is hot. Quick cooling will damage it.

Do not use steel-wool pads. This will scratch the surface.

CRISP™ HANDLE



Use the supplied special Crisp™ handle to remove the hot Crisp™ plate from the oven. The Crisp™ handle may be cleaned in dishwashers.

⚠ CAUTION!

The oven and the Crisp™-plate become very hot when using this function.

Do not place the hot Crisp™-plate on any surface susceptable to heat.

Use oven mittens or **the special Crisp™ handle** supplied when removing the hot Crisp™-plate.

Do not touch the ceiling beneath the Grill element.

Ensure that the Crisp™-plate is correctly placed in the middle of the Glass turntable.

CHILD SAFETY / EMPTY OVEN START PROTECTION

This oven has an automatic child safety function which is activated one minute after the oven has returned to “stand by“. The oven is in “stand by“ when the 24 hour Clock is displayed, or if the Clock has not been set, when the display is blank.

The door must be opened and closed e.g. placing food in the oven, before the safety function is released. If you try to operate the oven without putting food into it the display will show **“door“** indicating that you must open and close the door before operating the oven.

TURNTABLE ON / OFF

The turntable can be turned off in order to accommodate large dishes. This is useful when cooking a large au gratin, lasagne or a big chicken. This enables you to use large square dishes too big to rotate without coming into contact with the cavity walls.

The table shows which functions it is possible to use with the turntable on or off. If you switch the turntable off before or during use of a function which does not support the turntable on standstill, the oven will stop and a signal will be heard. The turntable symbol will flash briefly. The oven will return to standby mode if no buttons are pressed within 30 seconds.

Turntable on / off

Function	On	Off
Jet Start	x	x
Time and Power	x	x
Manual Defrost	x	x
Grill	x	
Grill & Microwaves	x	x
Manual Crisp™	x	
Auto Crisp™	x	
One Touch Defrost	x	
One Touch Reheat	x	
One Touch Reheat from Frozen	x	
One Touch Beverage	x	
6th Sense Crisp™ Heat from Frozen	x	
6th Sense Crisp™ Cook from Fresh	x	
6th Sense Steam	x	

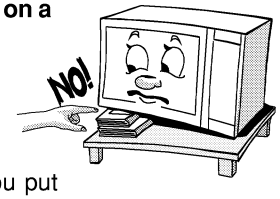
BEFORE YOU OPERATE THE APPLIANCE

Only use the microwave oven for domestic use and for its cooking purposes.

Make sure that the appliance is not damaged. Check that the oven door closes firmly against the door support and that the internal door seal is not damaged. Empty the oven and clean inside it with a soft, damp cloth.

Prior to connecting, check that the voltage on the rating plate corresponds to the voltage in your home.

Place the oven on a stable, even surface that is strong enough to hold the oven and the food utensils you put in it. The control side of the unit is the heavy side. Use care when handling.

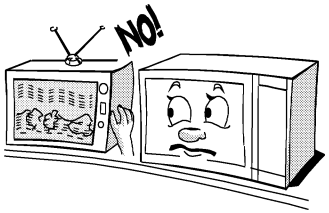


Position the oven at a distance from other heating sources. The temperature of the cooling air, which is taken in by the oven, must not exceed 35°C. For sufficient ventilation there must be a space of at least 15 cm above the oven.

The oven can operate in an ambient temperature ranging from +5°C to +35°C.

The ventilation openings on the oven must not be covered. Blocking the air intake or exhaust vents may cause damage to the oven and poor cooking results. Make sure the microwave oven feet are in place and ensure the space underneath the oven is empty to ensure proper airflow.

The oven can be operated only if the oven door is firmly closed.

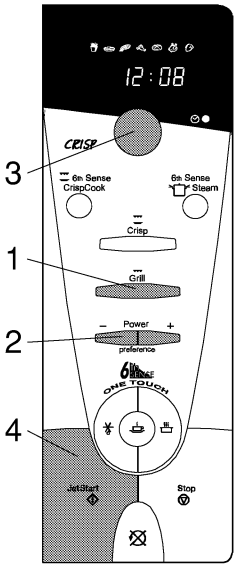
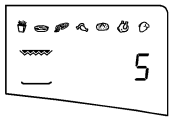
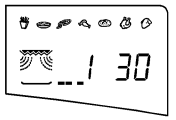
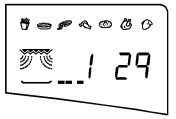


Poor television reception and radio interference may result if the oven is located close to a TV, radio or aerial.

The earthing of this appliance is compulsory by law. The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.

⚠ WARNING!
THIS APPLIANCE MUST BE EARTHED! ⏚

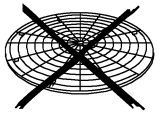
GRILL IN COMBINATION WITH MICROWAVES

	USER ACTION	OVEN REACTION
	1. Press the GRILL button.	 * 5 sec is displayed. * The Grill symbol is lit.
	2. Press the **+** / **-** POWER button to select a desired Power level.	* The Microwave symbol is lit. * The power level is displayed.
	3. Turn the ADJUST knob until the required time is indicated.	 * The time is displayed.
	4. Press the START button.	 * The Microwave symbol flashes. * The Grill symbol flashes. * The cooking time is displayed counting down.
		When the time has elapsed a signal will sound and the process will stop.

GRILL IN COMBINATION WITH MICROWAVES

During Grilling you can switch the Grill element on/off by pressing the Grill button. The maximum possible microwave power level when using the Grill is limited to 650 watts.

Important!
Ensure that the dishes or containers you use are ovenproof and will allow microwaves to pass through them before using the Grill/Microwave combination.



The defrost grid should not be used with this function!

This function can be used with the turntable function switched off. When cooking such foods as lasagnes etc. with the turntable on standstill, you may rotate the food halfway through the cooking time.

Do not use the Crisp™-plate with the turntable on standstill.

It is possible to switch the microwaves off by reducing the microwave power level to 0 W. When 0 W is reached, the oven switches to Grill only mode. You should only use this feature if the turntable function is in operation, else the oven will switch off when 0 W is reached.

How to choose the correct power level

Power level	Suitable foods
90 - 160 W	Large cuts of meat
160 - 350 W	Fish
350 - 500 W	Poultry
500 - 650 W	Lasagne/Pasta disches

ENVIRONMENTAL HINTS

Packing
The packing box may be fully recycled as confirmed by the recycling symbol. Follow local disposal regulations. Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children.

Appliance
The appliance is built from reusable materials. If you decide to scrap the appliance, it must be disposed of in compliance with local waste disposal laws. Before scrapping, cut off the power cable so that the appliance cannot be connected to the mains.

PRECAUTIONS AND SUGGESTIONS

⚠ CAUTION!

The appliance should not be operated without food in the oven when using microwaves. Operation in this manner is likely to damage the appliance.

If you practice operating the oven, put a glass of water inside. The water will absorb the microwave energy and the oven will not be damaged.

Do not operate this appliance if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Electrical shock, fire or other hazards may result.

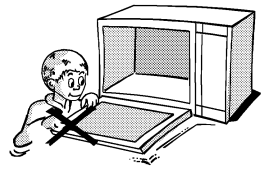
Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces.

Do not let the mains cord hang over edge of table or counter.

Do not store or use this appliance outdoors. Do not use this product near a kitchen sink, in a wet basement, or near a swimming pool, or similar.

Do not use the cavity for storage purposes.

Do not leave paper products, cooking utensils, or food in the cavity when not in use.



Never lean on the door when the door is open. Injury could result.

Do not heat, store or use flammable materials in or near the oven. Fumes can create a fire hazard or explosion.

Use this appliance only for its intended use as described in this manual.

PRECAUTIONS AND SUGGESTIONS

Do not use corrosive chemicals or vapours in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.

Do not over-cook food. Fire could result.

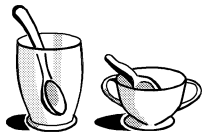
Do not use your microwave oven for drying textiles, paper, spices, herbs, wood, flowers, fruit or other combustible materials. Fire could result.

Do not leave the oven unattended, especially when using paper, plastic or other combustible materials in the cooking process. Paper can char or burn, and some plastics can melt if used when heating foods

> ⚠ WARNING!
>
> **Only allow children** to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use. The appliance is not intended for use by young children or infirm persons without supervision. Young children should be supervised to ensure that they do not play with the appliance.

Remove wire twist-ties from paper or plastic bags before placing bag in the oven.

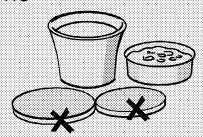
If material inside or outside the oven should ignite, keep oven door closed. Turn off the oven at the power point, disconnect the power cord or shut off power at the fuse or circuit breaker panel.



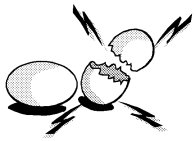
When heating liquids, e.g. beverages or water in your microwave oven, overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.
To prevent this possibility the following steps should be taken:

1. Avoid using straight-sided containers with narrow necks.
2. Stir the liquid before placing the container in the oven and let the teaspoon remain in the container.
3. After heating, allow to stand for a short time, stirring again before carefully removing the container from the oven.

> ⚠ WARNING!
>
> **Do not use your microwave** oven for heating food or liquids in airtight sealed containers. The pressure increases and may cause damage when opening or may explode.



Do not use your microwave oven for cooking or reheating whole eggs with shell since they may explode. For tips on cooking eggs please refer the **Cooking Eggs In The Microwave** Section**.**



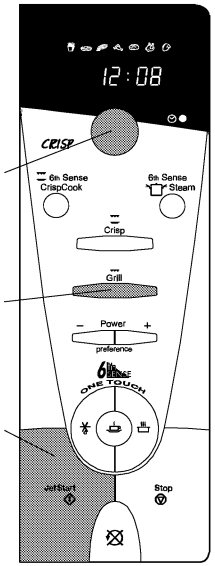
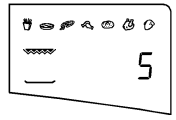
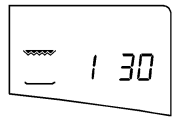
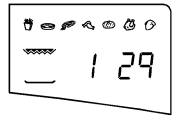
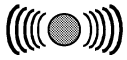
GRILL FUNCTION

The Grill which is located in the ceiling of the oven compartment, will quickly give a golden brown surface to the food.

The defrost grid should not be used with this function!

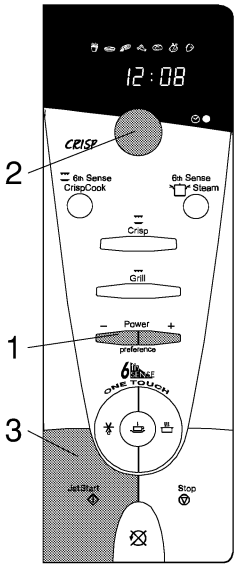
Note:
Pressing the Grill button during cooking switches the Grill element on and off. The timer will continue to count down when the Grill element is turned off.

> ⚠ IMPORTANT!
>
> **Ensure that the** dishes or containers used are heat resistant and oven proof before grilling with them.
>
> **Do not** use plastic dishes or containers when grilling. They will melt.
>
> **Items of wood or paper** are not suitable.

	USER ACTION	OVEN REACTION
	1. Press the GRILL button.	 * 5 sec is displayed. * The Grill symbol is lit.
	2. Turn the ADJUST knob until the required time is indicated.	 * The time is displayed.
	3. Press the START button.	 * The Grill symbol flashes. * The cooking time is displayed counting down.
		 **When the time has elapsed** a signal will sound and the process will stop.

TIME AND POWER

USER ACTION | OVEN REACTION



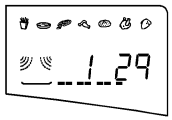
1. Press the **+** / **-** buttons to select a desired Power level.

* The power level is displayed.

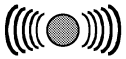
2. Turn the ADJUST knob until the required time is indicated.

* The time is displayed.

3. Press the START button.



* The Microwave working symbol flashes.
* The cooking time is displayed counting down.



When the time has elapsed a signal will be heard and the process will stop.

PRECAUTIONS AND SUGGESTIONS

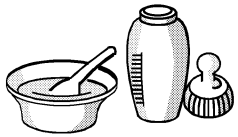
Some foods which have a low water content e.g. oil, chocolate and some pastries with sweet fillings, must be heated carefully.

Do not use your microwave oven for deep frying, because the oil temperature cannot be controlled.

One of the major advantages of microwave ovens is the short cooking time. Therefore, recommended times for cooking or reheating food should not be exceeded.

When making popcorn, it is neccessary to put the popcorn bag on top of a small plate, in order to obtain best result.

Always refer to a microwave cookbook for details. Especially, if cooking or reheating food that contains alcohol.



After heating baby food or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving. This will ensure that the heat is evenly distributed and the risk of scalding or burns can be avoided.

Ensure the Lid and the Teat are removed before heating!

Use hot pads. Microwave energy does not heat containers, but the hot food does. Heat from the Grill will cause container and oven parts to become hot. Also note that the Crisp-plate always becomes very hot when used.

Use oven mitts to prevent burns, when touching containers, oven parts, and pan after cooking.

⚠ CAUTION!

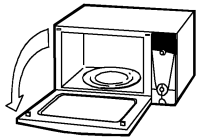
There are a number of accessories available on the market. Before you buy, make sure they are suitable for microwave use.

When you put food in the microwave oven, ensure that food, food supports or covering do not come in direct contact with any of the internal walls or the ceiling of the cavity.

This is especially important with accessories made of metal or metal parts. If accessories containing metal comes in contact with the internal walls or the ceiling, while the oven is in operation, sparking will occur and the oven will be damaged.

Always ensure that the turntable is able to turn freely before starting the oven.

COOKING INTERRUPTION



To interrupt the cooking process:
The cooking process can be temporarily interrupted (not when the One Touch and 6th Sense functions are being used) to check, turn or stir the food by opening the door. The setting will remain lit for 10 minutes to indicate the interruption, after which it will disappear. If you open the door please consider the following:

To restart the cooking process:
Close the door and press the START button once.
Note : The cooking process continues from where it was interrupted if the START button is pressed once. Pressing the START button twice will increase the time by 30 seconds.

If you don't want to continue cooking:
Remove the food, close the door and press the STOP button

If you don't interrupt the cooking process:
If the cooking process has not been interrupted, a beep will signal the completion of the programme and, if the Stop button is not pressed, will continue to sound every minute for 10 minutes.
Note : It is possible to alter both Time and Power settings while cooking though not when the One Touch and 6th Sense functions are being used.

Continued cooking:
When the cooking process is complete, the oven will hold the current settings for 10 minutes unless the STOP button is pressed or the door is opened. This enables you to continue cooking simply by pressing the START button. Cooking may also be extended by pressing the START button a number of times. One press for each 30 seconds. All other settings remain the same.
Note : The oven will only hold the settings for 30 seconds if the door is opened and then closed after the cooking is finished.

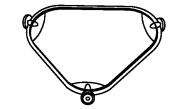
TIME AND POWER

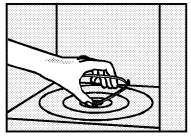
Once the cooking process has been started the time can easily be increased in 30 second steps by pressing the Start button. Each press increases the time by 30 seconds. You may also alter the time by turning the Adjust knob to increase or decrease the time. To alter the set power level, simply press the plus or minus buttons until the desired power level is reached.

This function can be used with the turntable function switched off. When cooking such foods as gratin's etc. with the turntable on standstill, you may rotate the food halfway through the cooking time.

Do not use the Crisp™-plate with the turntable on standstill.

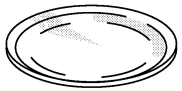
TURNTABLE SUPPORT

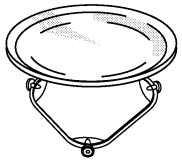




Use the turntable support under the Glass turntable. Never put dishes or containers other than the Glass turntable directly on the turntable support. The turntable support may be cleaned in dishwashers.
* Fit the turntable support on its locator in the oven.

GLASS TURNTABLE



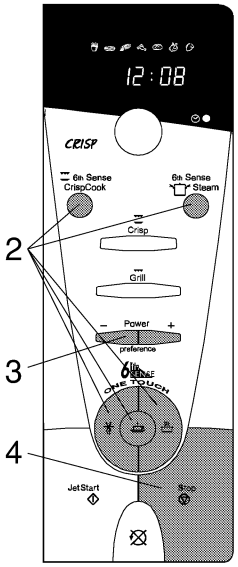
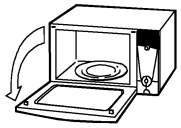
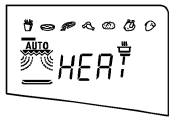
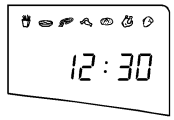
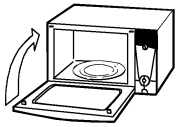


Use the Glass turntable with all cooking methods. The Glass turntable collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven. The Glass turntable may be cleaned in dishwashers.
* Place the Glass turntable on the turntable support.

PERSONAL PREFERENCE FUNCTION

HOW TO STORE PERSONAL PREFERENCE SETTINGS

If you are storing a Personal Preference for the One Touch Reheat from Frozen function. Press the One Touch Defrost button first and then the One Touch Reheat button before setting your Personal Preference.

✣ 2	USER ACTION	OVEN REACTION
	1. Open the door.	
	2. Press one of the One Touch or 6th sense buttons.	 * The corresponding symbols are lit.
	3. Press the **+** / **-** buttons to set Personal Preference.	* **+** increases the end temperature. * **-** decreases the end temperature.
	4. Press the STOP button.	 * The setting is now stored. * The clock is displayed if it was set earlier.
	5. Close the door.	 * The oven returns to stand by.

HOW TO CHOOSE POWER LEVEL?

Your Whirlpool microwave oven measures the power levels by wattage. It is important to vary the power according to the food you are cooking. Following are our suggestions:

Power	Similar to:	Suggested use
Jet (800W)		Ideal for heating beverages, clear soups & water.
Jet/750 watts	High	Heating liquids, cooking vegetables, fruit, rice and pasta etc.
650 watts	Medium High	Cooking chicken, mince, heating canned foods.
500 watts	Medium	For cooking cakes, slices, meat, seafood and most reheating.
350 watts	Medium Low	Ideal for long slow simmer of casseroles and soups.
160 watts	Defrost	Manually defrosting food.
90 watts	Low	Softening butter, cream cheese and icecream. Keeping food warm.
0 watts	Standing time	To be used when setting the standing time.

OPTIONAL CLOCK DISPLAY

When the appliance is first plugged in or after a power failure, the display is blank. If required, the oven can display a 24 hour digital Clock. When the Clock function is not programmed the display will remain blank until the cooking time is set.

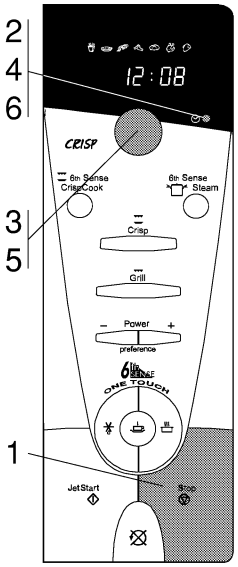
Note :
If you wish to delete the Clock from the display once it has been set, simply press the Clock button and then press the Stop button. To reinstate the Clock, follow the below procedure.

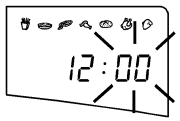
Keep the door open while setting the Clock. This gives you 10 minutes to complete the setting of the Clock.

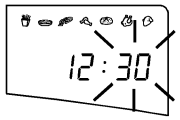
If the door is kept shut, each step must be accomplished within 30 seconds. Otherwise the oven will return to “stand by“ and it will be necessary to start again from the beginning.

OPTIONAL CLOCK DISPLAY

USER ACTION	OVEN REACTION
1. Press the STOP button.	* The two dots are lit.
2. Press the CLOCK button.	* The two left hand digits (hours) flash.
3. Turn the ADJUST knob to set the hours.	* The set hours will continue to flash.
4. Press the CLOCK button again.	* The two right hand digits (minutes) flash.
5. Turn the ADJUST knob to set the minutes.	* The set minutes will continue to flash.
6. Press the CLOCK button again.	* The Clock is set and in operation.







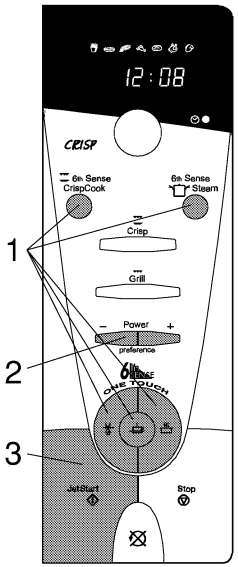
PERSONAL PREFERENCE FUNCTION

When using the One Touch and 6th sense functions you also have the possibility to personally control the end result through the Personal Preference function.

6th Sense Steam	X
6th Sense Crisp™/Cook	X
6th Sense One Touch Beverage	X
6th Sense Touch Defrost	X
6th Sense Touch Reheat	X

By pressing one of the One Touch or 6th sense buttons you choose the standard setting. If the result is not to your liking (over or under cooked) you can easily adjust the program (increasing or decreasing time) before you use it next time. You can easily adjust this before you use it next time.

✣ 2 USER ACTION	OVEN REACTION
1. Press one of the One Touch or 6th sense buttons.	* The selected function is displayed.
2. Press the **+** / **-** buttons to set Personal Preference.	* **+** increases the end temperature. * **-** decreases the end temperature.
3. Press the START button if one of the 6th sense fuctions was selected.	**Note:** The Personal Preference can only be set or altered during the first 20 seconds of operation
	When the time has elapsed a signal will sound and the process will stop.



This is the standard way of using the Personal Preference. If you often choose to set the Personal Preference to the same setting, you can store it and use it as the standard setting for you. This can be done for each of the One Touch or 6th sense functions. You may also store your favorite setting for each of the food categories.

6TH SENSE STEAM FUNCTION

Your Whirlpool microwave oven has an automatic 6th Sense Steam function which has been preset to cook Fresh and Frozen Vegetables. The chart below shows the weight range pre-programmed and the procedures you should follow to get best results. Food outside the weight range should be cooked manually.

If the vegetables are not cooked to your taste the food can be cooked more or less by choosing the Personal Preference function.

Containers used should not be more than half filled If you intend to cook large amounts, you should choose a larger container to ensure that it is not more than half filled.

Always cover the food with plastic wrap or a lid. Ensure that the container and lid are microwave-proof

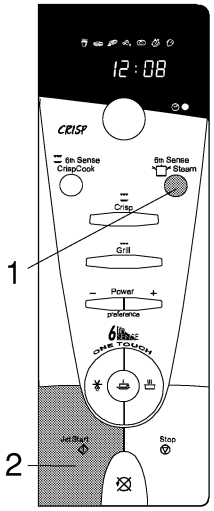
The program should not be interrupted during operation.

Menu Name	Weight Range	Procedures to Follow
Cook Frozen Vegetables *Hard veg* - carrots *Medium veg* - broccoli, cauliflower & mixed vegetables *Soft Veg* - peas, beans & zucchini	100 - 600g	Before cooking, separate the vegetables as much as possible. Arrange vegetables in a shallow dish with the hard vegetables around the outer edge, soft vegetables in the centre & medium vegetables in between. Cover with a lid or plastic wrap. After cooking allow to stand 1-2 min.
Cook Fresh Vegetables *Hard veg* - carrots *Medium veg* - broccoli, cauliflower & mixed vegetables *Soft Veg* - peas, beans & zucchini	100 - 600g	Prepare vegetables cutting into even size pieces. Wash vegetables. Arrange vegetables in a shallow dish with the hard vegetables around the outer edge, soft vegetables in the centre & medium vegetables in between. Cover with a lid or plastic wrap. After cooking allow to stand 1-2 min.

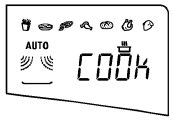
6th Sense Steam

USER ACTION

OVEN REACTION

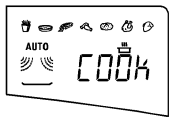


1. Press the 6th Sense Steam button.

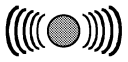


* The Microwave symbol is lit.
* The Reheat symbol is lit.
* COOK is displayed.

2. Press the START button.



* COOK is displayed.
* The Microwave symbol flashes.



When the programme is complete a signal will sound and the process will stop.

JET START FUNCTION

When the Jet Start button is pressed the oven will operate at full power (800 W) for 30 seconds. Each subsequent press will increase the time by 30 seconds. Pressing the Jet Start button during normal cooking simply increases the time by 30 seconds in each press. The power is not affected.

Use this function for the quick reheating of items such as clear soups, coffee, tea or other foods with high water content.

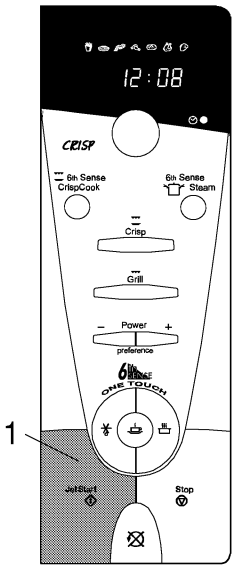
If you open and then close the door during normal cooking (cooking interruption), restarting by pressing the Jet Start button once will not affect the Time and Power settings. Pressing the Jet Start button again will increase the time by 30 seconds for each press.

This function can be used with the turntable function switched off.

Do not use the crisp-plate with the turntable on standstill.

USER ACTION

OVEN REACTION



1. Press the JET START button.

* The Microwave working symbol flashes.
* The Power level bar is scrolling.
* The cooking time is displayed counting down.

When the time has elapsed a signal will sound and the process will stop.

ONE TOUCH FUNCTIONS

The One Touch functions works by first checking the start conditions of the food and then continuously monitoring and adjusting the process to achieve the best result.

At the beginning SENSE is displayed until the oven has calculated the Max. time needed and displays it counting down.

The Max. time being displayed varies depending on the type and amount of food. The Max. time is being counted down during the One Touch program. During count down, the time can jump down several minutes. This is normal. The oven is simply correcting the necessary time.

All foods contain water which gives off humidity when its being defrosted or reheated. To enable the One Touch Reheat and One Touch Reheat from Frozen functions to work properly, the food should be covered with the plastic cover supplied.

If you buy frozen foods you should make 2-3 cuts in the packaging before using the One Touch func-tions, or fully remove the packaging and use the supplied cover.

Foods to be reheated directly after defrosting such as ready made meals, meals containing gravy or other liquids etc. Use the One Touch Reheat from Frozen function or follow the on pack instructions and use the Manual Defrost, Time and Power functions.

The Process bar displays how far the One Touch program has proceeded. The One Touch program is finished when the bar is full.

Please note that a few minutes standing time always improves the result.

ONE TOUCH AUTO DEFROST FUNCTION

One Touch Defrost is used for defrosting of **raw, parboiled, pre-cooked food** and **bread.**

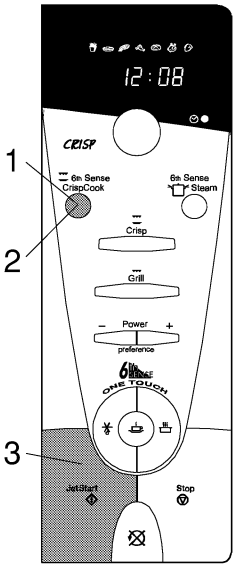
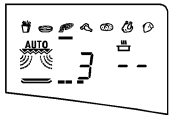
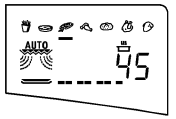
The One Touch Defrost function can be used “as it is” fully automatic or it can be adjusted to your personal taste through the use of the Personal Preference function.

The Defrost-grid is specially designed for the One Touch Defrost function. It must not be used for any other purposes. The oven knows the weight of the Defrost grid and automatically subtracts it from the total weight to obtain the correct weight of the food to be defrosted.

It is important that you do not use the One Touch Defrost function without the Defrost grid or substitute it with a plate or any other dish.

6TH SENSE CRISP™/COOK FUNCTION

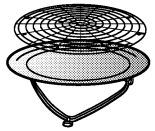
6th Sense CrispCook

USER ACTION	OVEN REACTION
	
1. Press the 6th sense Crisp™ button.	 * The first of the food categories is indicated. * The Grill symbol is lit. * The Microwave symbol is lit. * The Crisp™ symbol is lit. * The Reheat symbol is lit.
2. Continue to press the button to select the food category needed.	
3. Press the START button.	 * SENSE is displayed. * The Microwave symbol flashes. * The Grill symbol flashes.
	 * After some time the time is displayed counting down in minutes. * The Process bar is lit and increasing.
	 **Note:** The time counting down is displayed in seconds only at the end of the program.
	 When the time has elapsed a signal will sound and the process will stop

6TH SENSE CRISP™/COOK FUNCTION

Icon	Menu Name	Weight Range	Procedures to Follow
	6th Sense Crisp™ Reheat Pie *Ideal for frozen, meat pies*	200 - 800g 1 pie = 200g	Place pie/s onto the Crisp™ plate. Set the program. After heating allow pies to stand 2-5 min. before serving.
	6th Sense Crisp™ Reheat Pizza *Ideal for frozen pizza's*	200 - 600g	Place pizza onto the Crisp™ plate and into the oven. Set the program. After heating allow to stand 1-2 min. before serving.
	6th Sense Crisp™ Reheat Chicken Nuggets	250 - 600g	Place nuggets onto the Crisp™ plate. Set the program. During cooking the oven will give an audible sound, working as quickly as possible turn the nuggets over and press start to continue cooking. After cooking allow to stand 1-2 min. before serving
	Cook Jacket Potatoes	1 - 4 1 potato approx 150 - 180g	Pierce each potato 3-4 times with a fork. Place directly onto the turntable. Set the program. After cooking wrap potatoes in foil and allow to stand 5-10 min.
	Crisp™ Cook Chicken Roast Dinner	Chicken Weight Only 1 - 2kg	Brush chicken lightly with oil, tie legs together with string. Place breast side down onto lightly greased Crisp™ plate. Peel & cut potatoes and pumpkin (or other roasting vegetables) into serving size pieces, brush lightly with oil and arrange on Crisp™ plate with chicken. Set the program entering the weight of the chicken only. During cooking the oven will give an audible sound, working as quickly as possible turn chicken and vegetables over, drain excess juices and return to the oven, press start to continue cooking. Note: If the chicken is not turned the cooking process will continue to the end and the audible signal will continue to sound every minute until the door is opened. After cooking remove the chicken, cover loosely with foil and allow to stand 10-15 min. For crisper vegetables, drain juices and place vegetables back into the oven for 5-8 min. on Crisp™ or until cooked to your liking.
	Crisp™ Cook Lamb Roast Dinner *Ideal for leg of lamb & Easy Carve Lamb Roast*	Meat Weight Only 1 - 1.5kg	Place lamb skin side up onto lightly greased Crisp™ plate (lamb can be brushed with oil or spiked with rosemary & garlic if desired). Peel & cut potatoes and pumpkin (or other roasting vegetables) into serving size pieces, brush lightly with oil and arrange on Crisp™ plate with lamb. Set the program entering the weight of the lamb only. After cooking remove the lamb, cover loosely with foil and allow to stand 10-15 min. For crisper vegetables, drain juices (using for gravy if desired) and place vegetables back into the oven for 5-8 min. on Crisp™ or until cooked to your liking.

ONE TOUCH AUTO DEFROST FUNCTION



Ensure that the Defrost-grid is properly placed on the Glass Turntable!

The program should not be interrupted during operation of this function.

The net weight shall be kept within **100 - 2500 g** when using this function. If not you should consider using the manual defrost function to obtain the best result.

This function is designed to give best result when the oven is at room temperature. If you defrost directly after using the Crisp or Grill function (the oven is hot) you may not obtain the best result. If possible, allow the oven to cool off before defrosting.

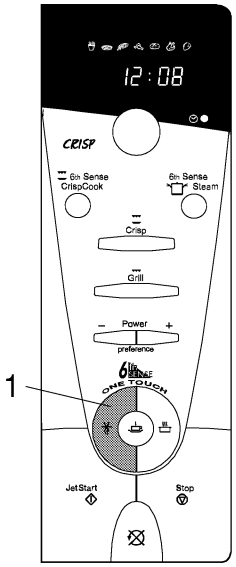
If you plan to defrost fish or meat with a high fat content, you should consider to use the Personal Preference Minus function which will give you a better result.

One Touch Defrost is designed to defrost your food gently, without cooking. The chart below shows the suggested foods, weight range and the procedures you should follow to get best results. Food outside the weight range should be defrosted manually using 160 watts.

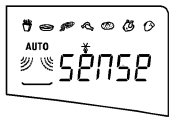
Food Class	Weight Range	Procedures to Follow
Defrost Meat - chops/steak - roasts - mince - sausages	50g - 2.5 kg	Remove meat from plastic bags, styrofoam trays. Shield any thing or fatty edges with foil. Place onto the Defrost Grid. Set the program. After defrosting cover meat with foil and allow to stand 10-15 min.
Defrost Fish - whole - cutlets - fillets	50g - 2.5kg	For whole fish wrap the head and tail with foil. Place frozen seafood onto the Defrost Grid. Set the program. After defrosting cover with foil and allow to stand 5-10 min.
Defrost Chicken	50g - 2.5kg	Remove chicken from wrapping. Shield wings and legs with foil. Place chicken breast side down onto the Defrost Grid. Set the program. After defrosting cover chicken with foil and allow to stand up to 30 min.
Defrost Bread Products - bread/rolls - croisants	50g - 1kg	Remove bread from wrapping. Place in a single layer onto the Defrost Grid. Set the program. After defrosting allow to stand 1-3 min.

ONE TOUCH AUTO DEFROST FUNCTION

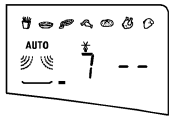
USER ACTION | OVEN REACTION



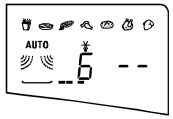
1. Press the ONE TOUCH DEFROST button.



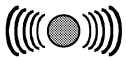
* SENSE is displayed.
* The Microwave symbol flashes.
* The Defrost symbol is lit.



* After a short while the defrost time is displayed counting down in minutes.
* The Process bar is lit and increasing.



Note:
The time counting down is displayed in seconds only at the end of the program.



When the time has elapsed a signal will sound and the process will stop.

MANUAL DEFROST FUNCTION

Follow the procedure for "Time and Power" and choose 160 W when defrosting manually.

When softening ice-cream or butter you should adjust the setting to 90 W.

Check and inspect the food regularly. Experience will give you the times needed for various amounts.

6TH SENSE CRISP™/COOK FUNCTION

This function can be used "as is" fully automatic or it can be adjusted to your personal taste through the use of the Personal Preference function.

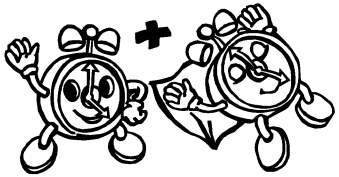
The program should not be interrupted during operation of this function.

Only use the supplied crisp™-plate with this function. Other available crisp plates on the market will not give the correct result when using this function.

If the weight is less than recommended weight:
Use the manual "Crisp™ function" to crisp the food manually. Experience will give you the correct time for your favourite small amount foods.

If the weight is greater than recommended weight:
Divide the food into two or more pieces and proceed to crisp each piece separately. If it's not possible to divide the food, you must use the manual "Crisp™ function" to crisp the food manually. With greater amounts it is necessary to stir or turn the food during crisping.

This function is used only for frozen ready made foods.



Please note that a few minutes standing time always improves the result.

⚠ IMPORTANT!

Do not place any containers or wrappings on the Crisp plate!
Only the food is to be placed on the Crisp™- plate.

If possible use pieces of a similar size when cooking chicken parts.

6th Sense CrispCook

Seven food classes have been preset. The chart below shows the weight range pre-programmed and the procedures you should follow to get best results. Food outside the weight range should be cooked manually.

Icon	Menu Name	Weight Range	Procedures to Follow
	6th Sense Crisp™ Reheat Potato Prod. *Ideal for Wedges, Gems & Fries*	250 - 600g	Place the wedges, gems or fries onto the Crisp™ plate and into the oven. Set the program. After cooking allow to stand 1-2 minutes before serving.

ONE TOUCH BEVERAGE FUNCTION

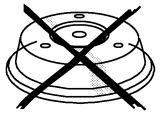
The One Touch Beverage function is used for reheating beverages such as milk, tea, coffee and water.

This function can be used “as is” fully automatic or it can be adjusted to your personal taste through the use of the Personal Preference function.

The program should not be interrupted during operation of this function.

The net weight shall be kept within **150 - 600 g** when using this function. If not you should consider using the Time and Power function to obtain the best result.

If the temperature of the beverage is not to your taste use the personal preferance function



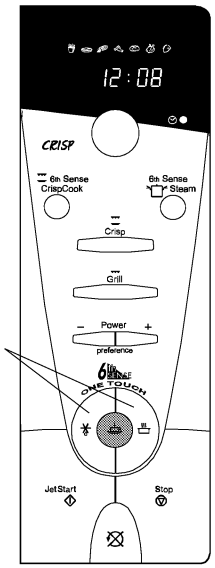
The cover should not be used with this function.

⚠ IMPORTANT!

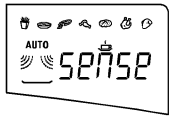
Heat the beverages in separate cups or in a vessel.

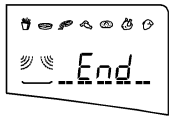
Don’t heat beverages which contain alcohol.

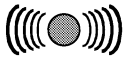
USER ACTION	OVEN REACTION
1. Press the ONE TOUCH BEVERAGE button.	* SENSE is displayed. * The Microwave symbol flashes. * The Reheat symbol is lit. * The Process bar is lit and increasing.
	When the time has elapsed a signal will sound, ”END” is displayed and the process will stop.



1







TIPS FOR SUCCESSFUL DEFROSTING

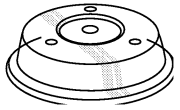
* Microwaves are attracted to fat, so trim meat of fat before freezing.
* Always remove food from its plastic bag or wrapping before defrosting. Otherwise, as the food begins to defrost the moisture will drop to the base of the bag and start to heat up. This will generate steam, and may cause the food to cook
* If the meat is on a styrofoam tray, remove the tray before defrosting. Styrofoam trays are not microwave-safe.
* Always elevate meat, chicken and fish on a rack when defrosting, so the food is not sitting in its own juices.
* Shield any thin or fatty edges with foil to prevent these from cooking during the defrost cycle.
* Allow food to stand after defrosting. Small pieces of meat, such as chops, need at least 10-15 minutes standing time, with chicken and larger pieces needing up to 30 minutes.

ONE TOUCH AUTO REHEAT FUNCTION

One Touch Reheat is designed to heat pre-cooked food gently. The chart below shows the suggested foods, weight range and the procedures you should follow to get best results. Food outside the weight range should be heated manually using 500 watts.

The One Touch Reheat function can be used “as is” fully automatic or it can be adjusted to your personal taste through the use of the Personal Preference function.

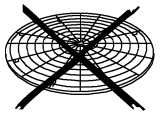
The program should not be interrupted during operation of this function.



Always use the supplied cover with this function except when reheating soups in which case the cover is not needed!

The net weight should be kept within **200 - 800 g** when using this function. If not you should consider using the manual function to obtain the best result.

Ensure the oven is at room temperature before using this function in order to obtain the best result.

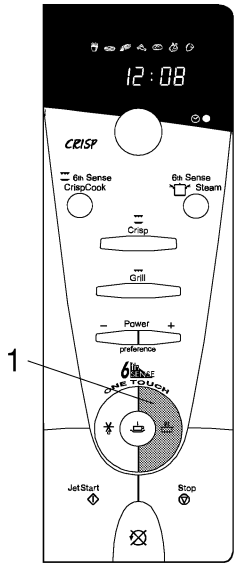


The defrost grid should not be used with this function!

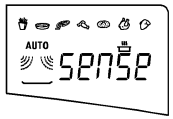
ONE TOUCH AUTO REHEAT FUNCTION

Food Class	Weight Range	Procedures to Follow
Reheat Dinner Plate	200g - 800g	Place food onto a microwave-safe heat-proof dinner plate. Cover with **supplied Cover.** Set the program. After heating allow to stand 1-2 min. If the temperature of the food is not to your taste use the **Personal Preference** function.
Reheat Soup	1 - 4 cups	Place soup into a microwave-safe heat-proof bowl. Set the program. After heating, stir well and allow to stand 1-2 min. If the temperature of the food is not to your taste use the **Personal Preference** function.
Canned Foods *eg Spaghetti, baked beans*	1 - 4 cups	Place food into a microwave-safe heat-proof bowl. Cover with **supplied Cover.** Set the program. After heating, stir well and allow to stand 1-2 min. If the temperature of the food is not to your taste use the **Personal Preference** function.
Casserole	200g - 1kg	Place food into a microwave-safe heat-proof bowl. Cover with **supplied Cover.** Set the program. After heating, stir well and allow to stand 1-2 min. If the temperature of the food is not to your taste use the **Personal Preference** function.

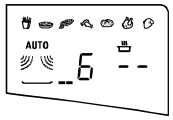
USER ACTION — OVEN REACTION



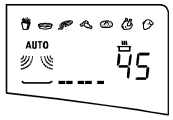
1. Press the ONE TOUCH REHEAT button.



* SENSE is displayed.
* The Microwave symbol flashes.
* The Reheat symbol is lit.



* After some time the reheat time is displayed counting down in minutes.
* The Process bar is lit and increasing.



Note:
The time counting down is displayed in seconds only at the end of the program.

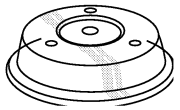
When the time has elapsed a signal will sound and the process will stop.

ONE TOUCH AUTO REHEAT FROM FROZEN FUNCTION

One Touch Reheat from Frozen is designed to defrost the heat pre-cooked food gently. The chart below shows the suggested foods, weight range and the procedures you should follow to get best results. Food outside the weight range should be defrosted manually using 160 watts and then heated manually using 500 watts.

The One Touch Reheat from Frozen function can be used “as is” fully automatic or it can be adjusted to your personal taste through the use of the Personal Preference function.

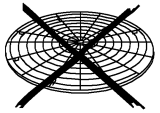
The program should not be interrupted during operation of this function.



Always use the supplied cover with this function except when reheating soups in which case the cover is not needed!

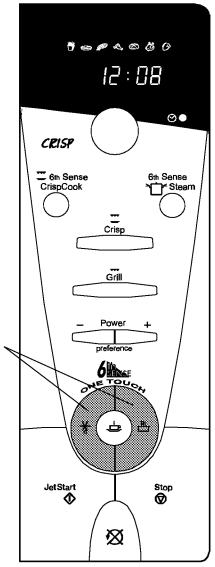
The net weight should be kept within **200 - 800 g** when using this function. If not you should consider using the manual function to obtain the best result.

Ensure the oven is at room temperature before using this function in order to obtain the best result.

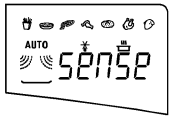


The defrost grid should not be used with this function!

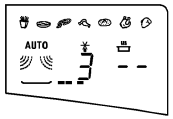
USER ACTION — OVEN REACTION



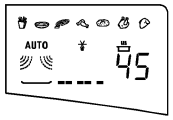
1. Press the ONE TOUCH DEFROST button and then the ONE TOUCH REHEAT button.



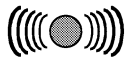
* SENSE is displayed.
* The Microwave symbol flashes.
* The Defrost symbol is lit.
* The Reheat symbol is lit.



* After some time the reheat time is displayed counting down in minutes.
* The Process bar is lit and increasing.



Note:
The time counting down is displayed in seconds only at the end of the program.



When the time has elapsed a signal will sound and the process will stop.